



KANONKOP

WINE ESTATE



PINOTAGE 2016

WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
AGING POTENTIAL	20 to 25 years (potentially longer if stored properly)
ORIGIN	Simonsberg, Stellenbosch
SOIL TYPE	Decomposed granite and Hutton soils
AGE OF VINES	30 to 63 years old
IRRIGATION	Dry land vineyards
TRELLISING TECHNIQUE	Bush vines
YIELD	5 tons per hectare
FOOD PAIRING	Spicy Asian-style dishes Aromatic curries Peppered squid with wasabi All types of venison meat Seared game fish Duck

ALC 14,60% | RS 2,70 g/l | pH 3.58 | TA 5,70 g/l | VA 0,74 g/l

VINTAGE CONDITIONS

Cold weather arrived late, with below-average rainfall resulting in low soil moisture and dam levels. The budburst period was very dry, placing strain on the vines and reducing the number of berries per bunch, as well as the overall crop size. Harvest conditions were very warm and dry, with minimal wind damage and disease pressure.

WINEMAKING / MATURATION

Fermentation took place in open concrete fermenters at 28°C. The cap was punched down manually every 2 hours and the juice was drawn off the skins after 3 days. After malolactic fermentation the wine was matured for 16 months in 225-litre French Nevers oak barrels, 80% new and 20% second fill.

TASTING NOTES

Deep purple colour. Intense aromas of black plums, red and black berries, vanilla and aromatic sweet spices. This vintage offers good complexity with layered red and black fruit flavours which are balanced and accessible, but will continue to develop savoury notes with bottle age.